

Dessert

Spice-roasted pineapple with crème fraîche ice cream

Paired with potstill brandy

Serves 6

For the ice cream

- 500ml (2 cups) double cream
- 400g crème fraîche
- 300ml milk
- 6 egg yolks
- 225g brown sugar
- 125ml (½ cup) potstill brandy

For the spice-roasted pineapple

- 2 pineapples, peeled
- 30ml (2 tbsp) brown sugar
- 30g butter
- 12 ml (½ cup) honey
- 3 cinnamon quills
- 5 cassia pieces
- 2 star anise
- 2 vanilla pods
- 3 cardamom pods

1. Prepare the ice cream: place the cream, crème fraîche and milk in a large saucepan and heat slowly until just boiling.
2. Beat the egg yolks and sugar until light and fluffy. Add 1/3 of the warm milk mixture to the eggs. Whisk and return to the saucepan. Place over low heat and heat gently while stirring continuously. Take care not to boil the mixture as it will separate.
3. Place the mixture in a chilled bowl and refrigerate for 1 hour.
4. Place the potstill brandy in a small saucepan and reduce by half. Stir into the chilled custard.
5. Using an ice cream churner, churn the ice cream until thick. Place in the freezer until needed.
6. Prepare the pineapples: preheat the oven 180°C. Combine the butter and sugar. Place the pineapples on a baking tray and rub with the sugar-butter. Bake in the oven for 20 minutes.
7. Place the honey and spices in a small saucepan and heat gently to infuse. Drizzle the infused honey and spices over the pineapples and return to the oven for another 15 minutes until golden but not overly soft.
8. Remove from the sauce and set aside to cool. Refrigerate in the sauce for 2-3 hours until chilled then slice into paper thin slices. Serve the pineapple slices with a scoop of crème fraîche ice cream, drizzle the extra sauce over.

